

Aquaculture New Zealand Index 2011

Compiled by the New Zealand Seafood Industry Council

This list includes all issues of Aquaculture NZ magazine for the above year.
Articles may be requested from the NZ Seafood Industry Council.
To order any of these articles please contact: ph. (04) 385 4005, fax (04) 385 2727, or
email info@seafood.co.nz

Aquaculture New Zealand: March 2011 (Vol. 3 no. 1)

1. Get it while it's hot!

Aquaculture New Zealand. Vol. 3, no. 1 (Mar 2011), p. 3
Discusses the top ten food trends of 2011 with chef Jonny Schwass.

2. Heere's Johnny

Aquaculture New Zealand. Vol. 3, no. 1 (Mar 2011), p. 10-11
Talks to scientist and author John Croft about his experiences promoting the therapeutic benefits of Greenshell mussel powder. Looks at the future potential for nutraceutical production.

3. Law & order

Aquaculture New Zealand. Vol. 3, no. 1 (Mar 2011), p. 8-9
Interviews Mike Burrell, author of the Aquaculture Strategy and chief executive of Aquaculture New Zealand, as he prepares to present a submission on the Aquaculture Amendment Bill (No.3).

4. A plan is hatched

Aquaculture New Zealand. Vol. 3, no. 1 (Mar 2011), p. 4-5
Describes Spat NZ's successful Primary Growth Partnership bid that will see \$52 million dedicated to creating a brood stock and facilities to revolutionise the Greenshell mussel industry.

5. Real science, no fiction

Aquaculture New Zealand. Vol. 3, no. 1 (Mar 2011), p. 6-7
Victoria University's senior lecturer in genetics Peter Ritchie explains how dairying and beef industries use an animal's DNA sequence to produce the perfect product. Genome sequencing in aquaculture has huge potential but requires an investment in research.

6. So good, the heart beats stronger

Aquaculture New Zealand. Vol 3, no. 1 (Mar 2011), p. 2
Talks about the positive effects of drinking wine with a meal containing omega-3 fatty acids, such as King Salmon.

Aquaculture New Zealand: June 2011 (Vol. 3 no. 2)

7. The captain's chair

Aquaculture New Zealand. Vol. 3, no. 2 (Jun 2011), p. 10-11
Interviews Sanford managing director Eric Barratt about the future of the New Zealand aquaculture sector. Covers aquaculture law reform, China, mussels, research and development, and sustainability.

8. The dawning of the age of aquaculture

Aquaculture New Zealand. Vol. 3, no. 2 (Jun 2011), p. 8-9

Profiles Mount Cook Alpine Salmon CEO Geoff Matthews. Discusses the importance of branding and positioning of aquaculture products.

9. From noxious weed to cash crop

Aquaculture New Zealand. Vol. 3, no. 2 (Jun 2011), p. 4

Discusses Undaria's anti-cancer properties with Auckland University of Technology seaweed biologist Dr Lindsey White.

10. I [love] rugby

Aquaculture New Zealand. Vol. 3, no. 2 (Jun 2011), p. 5-7

Two food and beverage experts provide insight on how aquaculture producers can benefit from the 2011 Rugby World Cup. "Winning over the world": Mark Roxburgh (New Zealand Trade and Enterprise) and "Rachel's restaurant rules": Rachel Tauleli (Yellow Brick Road).

11. Masterchef of his domain

Aquaculture New Zealand. Vol. 3, no. 2 (Jun 2011), p. 2

Talks to celebrity chef Brett McGregor who put on a cooking display at the Havelock North Mussel Festival.

12. Superfood : mussels

Aquaculture New Zealand. Vol. 3, no. 2 (Jun 2011), p. 3

Lists the nutritional benefits of Greenshell Mussels. Includes comments by Omega Seafood's marketing manager Johanna O'Connell and food scientist Dr David MacDonald.

Aquaculture New Zealand: September 2011 (Vol. 3 no. 3)

13. A new dawn

Aquaculture New Zealand. Vol. 3, no. 3 (September 2011), p. 8-9

MAF's deputy director general, Scott Gallacher, provides an overview of what the new Aquaculture reforms are and how they will work.

14. An exciting new packaging system has a boost in domestic sales....all wrapped up!

Aquaculture New Zealand. Vol. 3, no. 3 (September 2011), p. 3

Profiles the Sauce, Garnish and Go system being marketed by Bounty Cuisine's Peter Conin, a new packaging system hitting New Zealand supermarkets which revolutionises the way Kiwis buy seafood.

15. Best salmon I've ever eaten

Aquaculture New Zealand. Vol. 3, no. 3 (September 2011), p. 2

Al Brown states that Mt Cook Salmon is the best fresh water salmon he has ever eaten.

16. Does healthy sell?

Aquaculture New Zealand. Vol. 3, no. 3 (September 2011), p. 10

Q & A with Cindy Williams a New Zealand dietitian.

17. Nothing Compares

Aquaculture New Zealand. Vol. 3, no. 3 (September 2011), p. 4-5

Top American chefs compare New Zealand King Salmon with Chilean Atlantic Salmon.

18. October 1: the new era begins

Aquaculture New Zealand. Vol. 3, no. 3 (September 2011), p. 6-7

Mike Burrell, chief executive of Aquaculture New Zealand (AQNZ) and Peter Vitasovich (chairman) provide an overview of the new legislative reforms.

Aquaculture New Zealand: December 2011 (Vol. 3 no. 4)

19. Best aquaculture practice

Aquaculture New Zealand. Vol. 3, no. 4 (December 2011), p. 6-7

Roy Palmer recently joined the Global Aquaculture Alliance as a business development manager for Australia/New Zealand and provides an overview of the Best Aquaculture Practice (BAP) certification programme.

20. Cooking up our future

Aquaculture New Zealand. Vol. 3, no. 4 (December 2011), p. 8-9

New Zealand aquaculture and seafood was included in a series of cuisine demonstrations held at America's elite culinary schools, ensuring that the next crop of trend-setting chefs are aware of our top quality product, food safety and sustainability.

21. Good food, good friends, good times

Aquaculture New Zealand. Vol. 3, no. 4 (December 2011), p. 3

Profiles Andrew Brown one of Christchurch's top chefs and his top tips for summer.

22. News in brief

Aquaculture New Zealand. Vol. 3, no. 4 (December 2011), p. 2

Contains the following items: farewell to John Hannah; mussels reduce diabetes risk; mussel ice cream; spat attachment research; MAF help for marine farmers and new farm progress.

23. Our food, our way

Aquaculture New Zealand. Vol. 3, no. 4 (December 2011), p. 4-5

Lisa Hay (Mahurangi Oysters), Mark Hones (Kono harvest manager), Simon Thomas (New Zealand King Salmon, product development technologist) and Ronni Symon (Sealord vessel manager's) provide their favourite seafood recipe for summer.

24. Under the microscope

Aquaculture New Zealand. Vol. 3, no. 4 (December 2011), p. 10-11

Danette Olsen, previously the group manager of aquaculture and biotechnology at Cawthron institute is about to take on a new role as general manager of science in the newly established seafood technologies group at Plant and Food and discusses some of her achievements at Cawthron and the priorities of her new role.